

--1. (Twice Amended) A method of commercially producing a not from concentrate orange juice product, comprising:

harvesting a mid-season round orange cultivar selected from the group consisting of a Vernia cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting providing said mid-season orange cultivar which has its peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the mid-season cultivar;

extracting juice from a volume of said mid-season round oranges;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting;

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having

51 a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit or said late season orange fruit harvested during said harvesting season; and

said blending provides a not from concentrate orange juice, which is a pasteurized juice.--

--21. (Thrice Amended) A method of commercially producing a not from concentrate orange juice product, comprising:

32 harvesting a mid-season round orange cultivar selected from the group consisting of a Vernia cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting providing said mid-season orange cultivar which has its peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the mid-season cultivar;

extracting juice from a volume of said mid-season round oranges;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting of the mid-season cultivar;

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit juice or said late season orange fruit harvested during said harvesting season;

said collecting provides an orange juice source having a Color Number of at least 36 CN units;

said blending blends at least about 5 volume percent, based on the volume of the orange juice, of said mid-season juice with said another orange juice source in order to provide an orange juice product having a Color Number in excess of 36 CN units; and

said blending provides a not from concentrate orange juice, which is a pasteurized juice.--

--23. (Thrice Amended) A method of commercially producing a not from concentrate orange juice product, comprising:

harvesting Vernia cultivar round oranges which have their peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the Vernia oranges;

extracting juice from a volume of said Vernia round oranges;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting of the Vernia oranges;

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities

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equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit or said late season orange fruit harvested during said harvesting season; and

said blending provides a not from concentrate orange juice, which is a pasteurized juice.--

--26. (Thrice Amended) A method of commercially producing a not from concentrate orange juice product, comprising:

harvesting Vernia cultivar round oranges which have their peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, namely Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit, namely Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the Vernia orange;

extracting juice from a volume of said Vernia round oranges;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting which is greater than that of either said early-to-mid season round

orange fruit or said late season round orange fruit harvested within the time period of said harvesting of the Vernia oranges;

blending, on a commercial scale, said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit or said late season orange fruit harvested during said harvesting season;

said collecting provides an orange juice source having a Color Number of at least 36 CN units; and

said blending blends at least about 5 volume percent, based on the volume of the orange juice, of said Vernia juice with said another orange juice source in order to provide an orange juice product having a Color Number in excess of 36 CN units, and said blending provides a not from concentrate orange juice, which is a pasteurized juice.--

--28. (Twice Amended) A not from concentrate orange juice composition comprising a blend of:

up to about 99 volume percent of a mid-season orange juice supply, based upon the total volume of

the composition, said mid-season juice being a not from concentrate orange juice, which is a pasteurized juice, said mid-season juice having a sensory profile equivalent or superior to that of 100 percent Hughes Valencia or Rhode Red Valencia orange juice from fruit harvested at about the same time as fruit from which said not-from-concentrate mid-season juice originates;

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at least about 1 percent by volume of an orange juice supply other than said mid-season orange juice supply, based upon the total volume of the composition; and

said fruit from which the not-from-concentrate mid-season orange juice originates is a round orange cultivar selected from Vernia cultivars, Frost cultivars, or a combination of these mid-season cultivars.--

Please cancel claims 22 and 27.